# Food Establishment Inspection Report

**Local Health Department Name and Address**
Woodford County Health Department
1831 S. Main Street, Eureka, IL 61530

**Establishment**
Snyder Village Healthcare Center
1200 W. Partridge Street

**City/State**
Metamora, IL

**Date**
05/23/2019
**Time In**
10:45 AM
**Time Out**
1:35 PM

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=In compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R
COS-corrected on-site during inspection R=repeat violation

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
<th>Time/Temperature Control for Safety</th>
<th>Consumer Advisory</th>
<th>Food/Color Additives and Toxic Substances</th>
<th>Conformance with Approved Procedures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 In</td>
<td>In</td>
<td>In</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>2 In</td>
<td>Certified Food Protection Manager (CFPM)</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 In</td>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 In</td>
<td>Proper use of restriction and exclusion</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 In</td>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6 In</td>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7 In</td>
<td>No discharge from eyes, nose, and mouth</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8 In</td>
<td>Hands clean and properly washed</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9 In</td>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10 In</td>
<td>Adequate handwashing sinks properly supplied and accessible</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Food Hygienic Practices

- Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose, and mouth
- Hands clean and properly washed
- No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
- Adequate handwashing sinks properly supplied and accessible

### Approved Source

- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe, and unadulterated
- Required records available; shelf stock tags, parasite destruction

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance
Mark "X" in appropriate box for COS and/or R
COS-corrected on-site during inspection R=repeat violation

### Safe Food and Water

- Pasteurized eggs used where required
- Water and ice from approved source
- Variance obtained for specialized processing methods

### Food Temperature Control

- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided & accurate

### Food Identification

- Food properly labeled; original container

### Prevention of Food Contamination

- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage, and display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

### Proper Use of Utensils

- In-use utensils: properly stored
- Utensils, equipment & linens: properly stored, dried, & handled
- Single-use/single-service articles: properly stored and used
- Gloves used properly

### Utensils, Equipment and Vending

- Food and non-food contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, & used; test strips
- Non-food contact surfaces clean

### Physical Facilities

- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and waste water properly disposed
- Toilet facilities: properly constructed, supplied, & cleaned
- Garbage & refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean
- Adequate ventilation and lighting; designated areas used

### Employee Training

- All food employees have food handler training
- Allergens training as required
Temperature Observations

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepper beef patty/oven</td>
<td>167</td>
</tr>
<tr>
<td>Brussel sprouts/Hall 1 bistro</td>
<td>155</td>
</tr>
<tr>
<td>Baked potato/Hall 1 bistro</td>
<td>156</td>
</tr>
<tr>
<td>Chicken noodle soup/Hall 1 bistro</td>
<td>183</td>
</tr>
<tr>
<td>Pepper beef patty/Hall 1 bistro</td>
<td>143</td>
</tr>
<tr>
<td>Baked potato/Hall 4 bistro</td>
<td>151</td>
</tr>
<tr>
<td>Pepper beef patty/Hall 4 bistro</td>
<td>143</td>
</tr>
<tr>
<td>Baked potato/Hall 2 bistro</td>
<td>161</td>
</tr>
<tr>
<td>Pepper beef patty/Hall 2 bistro</td>
<td>154</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked potato/community room</td>
<td>180</td>
</tr>
<tr>
<td>Pepper beef patty/community rm</td>
<td>145</td>
</tr>
<tr>
<td>Scrambled eggs-cool down/WIC</td>
<td>81</td>
</tr>
<tr>
<td>Precooked hamburger/WIC</td>
<td>37</td>
</tr>
<tr>
<td>Turkey/RIC Hall 1 bistro</td>
<td>36</td>
</tr>
<tr>
<td>Ham/RIC Hall 1 bistro</td>
<td>38</td>
</tr>
<tr>
<td>Pancake batter/RIC Hall 1 bistro</td>
<td>38</td>
</tr>
<tr>
<td>Cue lettuce/RIC Hall 3 bistro</td>
<td>39</td>
</tr>
<tr>
<td>Chicken breast/RIC Hall 3 bistro</td>
<td>39</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk/RIC Hall 3 bistro</td>
<td>40</td>
</tr>
<tr>
<td>Sour cream/RIC community room</td>
<td>40</td>
</tr>
<tr>
<td>Cut lettuce salad/RIC comm room</td>
<td>41</td>
</tr>
<tr>
<td>Precooked chicken/RIC comm rm</td>
<td>41</td>
</tr>
<tr>
<td>Milk/RIC community room</td>
<td>40</td>
</tr>
<tr>
<td>Ham/RIC Hall 4 bistro</td>
<td>41</td>
</tr>
<tr>
<td>Sliced cheese/RIC Hall 4 bistro</td>
<td>40</td>
</tr>
<tr>
<td>Pancake batter/RIC Hall 2 bistro</td>
<td>39</td>
</tr>
<tr>
<td>Milk/RIC Hall 2 bistro</td>
<td>39</td>
</tr>
</tbody>
</table>

Observations and Corrective Actions

- **20**: 3-501.14 (P) Observed in WIC scrambled eggs in process of cooling down with an internal temperature of 81°F as indicated with a food temperature measuring device with metal-stem. Scrambled eggs had been placed into WIC by male food employee around 9:00 am, according to male food employee. Female person-in-charge decided to discard scrambled eggs rather than change cooling down process to 4 hours total. TCS food must be cooled from 135°F to 70°F within two hours and from 70°F to 41°F within four more hours, for a total of 6 hours. Reviewed TCS food cooling requirements and discussed HACCP concept with female person-in-charge and food employees during inspection.

- **45**: 4-904.11 (C) Observed in community room on counter in baskets white plastic single-service forks and knives stored with handles of forks and knives in contact with food-contact surface and lip-contact surface. Single-service articles shall be handled, displayed, and dispensed so that food and lip contact surfaces are protected from contamination. Forks, knives, and spoons that are not pre-wrapped shall be present so that only the handles are touched by food employees and consumers. Forks and knives removed from basket and placed back into basket with handles facing same direction by female food employee during inspection.

- **54**: 5-501.16 (Q) Observed in hall 1 bistro, hall 3 bistro, and hall 4 bistro waste receptacles not located in close proximity to hand washing sinks. When disposable towels are used at hand washing lavatories, a waste receptacle shall be located at each lavatory. Waste receptacles provided by female person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Anne Galbreath

- **Anne Galbreath**: 16414478 - ServSafe Exp. 5/2023
- **Ronda Stein**: 16569071 - ServSafe Exp. 6/2023
- **Kevin Reeves**: 16414475 - ServSafe Exp. 5/2023
- **Curtis Leman**: 21441094 - NRFSP Exp. 3/2023

HACCP Topic: TCS food cooling down temperature requirements, Hepatitis A

**Signature**

- **Anne Galbreath**: May 23, 2019
- **Paul Wilkerson**: Follow-up: [ ] Yes [x] No (Check one) Follow-up Date: [ ]

**Note:** The document provides detailed observations and corrective actions for food safety violations, emphasizing the importance of adhering to proper food handling procedures and temperature control to prevent foodborne illnesses. Corrective measures are discussed and implemented to ensure compliance with HACCP principles. The verification of training and certification of staff is confirmed, highlighting the commitment to food safety standards.
Food Establishment Inspection Report

Establishment: Snyder Village Healthcare Center
Establishment #: 19 034

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

Please correct any core (C) violations noted above ASAP but at least by next routine inspection

Please go to our website to view/print the WCHD Connection quarterly newsletter

Facility is still classified as a Category I food establishment

The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation

Please note that if the establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility
(concessions, grill, barbeque, cook-out, fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.

WCHD provides free food safety in-services to establishments & their staff

Next certified food protection manager 8-hour class & exam @ WCHD: June 2019

Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits;

no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

Observed serving kitchens (Hall 1 Bistro, Hall 2 Bistro, Hall 3 Bistro, Hall 4 Bistro, and Community Room) in operation and dry storage room.

May 23, 2019

Date

Follow-up: ☒ Yes ☐ No (Check one)  Follow-up Date:

[Signature]
Person In Charge

[Signature]
Inspector